

## Honours Program - Food Science

<b>Year and Campus:</b>	2016
<b>Coordinator:</b>	Paul Taylor Email: paulwjt@unimelb.edu.au
<b>Contact:</b>	<p><b>Prospective students</b>  <a href="http://fvas.unimelb.edu.au/about/contact">http://fvas.unimelb.edu.au/about/contact</a> (<a href="http://fvas.unimelb.edu.au/about/contact">http://fvas.unimelb.edu.au/about/contact</a>)</p> <p><b>Current students</b>  <b><i>Contact Stop 1</i></b> (<a href="http://students.unimelb.edu.au/stop1">http://students.unimelb.edu.au/stop1</a>)</p>
<b>Overview:</b>	<p>The honours program in Food Science comprises advanced coursework and an individual research project designed to extend students' knowledge and skills in solving food industry research problems. After successfully completing the program, students will be prepared to either enter the workforce pursuing a career with food companies, or enrol for further research study through applying for a Masters or Doctor of Philosophy degree.</p> <p><b>Admission requirements</b></p> <p>In addition to satisfying the Bachelor of Science (Degree with Honours) entry requirements, students are required to have completed <b>stream specific prerequisite</b> (<a href="http://science.unimelb.edu.au/available-stream-requirements%20">http://science.unimelb.edu.au/available-stream-requirements%20</a>) .</p>
<b>Learning Outcomes:</b>	<p>Students who have completed the Food Science Honours Program should have acquired:</p> <ul style="list-style-type: none"> <li># A detailed knowledge of scientific principles underpinning the conversion of raw agricultural products into safe, nutritious and interesting food</li> <li># An ability to understand the context of food production from different perspectives, including: the regulatory environment governing the supply of safe and high quality food; international trade; agricultural production and supply chain management; biotechnological innovation and food production</li> <li># Skills to understand and analyse major emerging issues facing food production and the trends in processing science and technology being developed to solve emerging problems</li> <li># An understanding of the structure and organisation of the food processing industry and where this abuts agricultural production</li> <li># Technical and leadership skills in the development of new processes and products</li> <li># Skills to exchange, acquire and disseminate scientific information for the benefit of the food industry</li> <li># Understanding of environmental issues relevant to food production and the technology needed to address these issues across the production chain</li> <li># A capacity and motivation for continuing independent learning; and</li> <li># Understanding of the rights, privileges and responsibilities conferred with the degree and memberships of professional associations</li> </ul>
<b>Structure &amp; Available Subjects:</b>	<p><b>Research</b>  Students must complete 75 points of research.</p> <p><b>Coursework</b>  Students must complete 25 points of coursework.</p>
<b>Subject Options:</b>	<p><b>Research Component</b>  Students must complete 75 points of research project:</p>

	Subject	Study Period Commencement:	Credit Points:
	FOOD40001 Food Science Research Project	Semester 1	25
	FOOD40002 Food Science Research Project	Semester 2	50
<b>Coursework Component</b>			
Students must complete the following subject:			
	Subject	Study Period Commencement:	Credit Points:
	SCIE40001 Critical Thinking in Research	Semester 1	12.5
Students must complete one of the following subjects:			
	Subject	Study Period Commencement:	Credit Points:
	MAST40001 Research Philosophies and Statistics	Semester 1	12.5
	BIOM40001 Introduction To Biomedical Research	February	12.5
	AGRI90075 Research Methods For Life Sciences	Semester 1	12.5
<b>Links to further information:</b>	<a href="http://fvas.unimelb.edu.au/study/courses/honours-in-food-science/overview">http://fvas.unimelb.edu.au/study/courses/honours-in-food-science/overview</a>		
<b>Related Course(s):</b>	Bachelor of Science (Degree with Honours)		